



PATTY SHELLS MADE FROM Wonder Bread form base for individual treats.

## A Wonderous Treat

Here is a treat for your family to spark appetites and delight the eye.

### LOBSTER AND EGGS MAYONNAISE

- 2 cups cooked lobster meat
- 1/2 cup mayonnaise
- 1/2 cup ketchup
- 1/4 tsp. salt
- Dash liquid hot pepper seasoning
- 1/4 cup mayonnaise
- 2 tbs. light cream
- 4 hard-cooked eggs, sieved
- 2 medium tomatoes
- Parsley
- 16 slices Wonder Soft Whipped Bread

Early in day, combine lobster, 1/2 cup mayonnaise, ketchup, salt and pepper seasoning and refrigerate.

Make cream mayonnaise by combining 1/4 cup mayonnaise, light cream and half of sieved eggs. Refrigerate.

Arrange bread cups on tray, fill with lobster mixture, top with cream mayonnaise and sprinkle with remaining sieved egg. Garnish with tomato wedges and parsley.

To make bread cups: cut large rounds from 8 slices of bread. Butter them. Cut 8 more rounds with centers removed. Place one ring on top of each round. Brush with melted butter and bake at 475 degrees until toasted. Fill with mixture.

## Meal-in-One Holds Many Nutrients

Family and company are likely to become addicted to this vegetable-filled cheese fondue that is almost a meal in itself. It won't fall and fade away as some fondues do.

You can see that is practically "everything" including nutrition-wise milk, cheese and butter. A green salad, hot buttered rolls and a beverage and the meal is ready.

### CHEESE FONDUE

- 3 tablespoons butter
- 1/2 cup minced onion
- 1/4 cup minced green pepper
- 2 4-ounce cans mushroom stems and pieces, drained (optional)
- 1 cup (8-ounce can) whole kernel corn
- 1 cup canned tomatoes
- 1 1/2 cups milk
- 2 cups soft bread crumbs
- 1 1/2 cups grated cheddar cheese
- 1 teaspoon salt
- 1/4 teaspoon paprika
- Dash of pepper
- 1 tablespoon melted butter
- 3 eggs, separated

Melt the 3 tablespoons butter in saucepan. Sauté onion and green pepper until tender. Add mushrooms, corn and tomatoes; heat thoroughly. Divide mixture into 6 individual baking dishes or place all in one large buttered casserole. Keep in warm place until fondue mixture is ready for baking.

Pour milk over bread crumbs and let stand until milk is absorbed. Add cheese, seasonings, melted butter and well-beaten egg yolks, mixing lightly.

Beat egg whites until stiff but not dry; fold into cheese mixture. Turn into the individual baking dishes or large casserole on top of the vegetable mixture.

Bake in a moderate, 350 degree, oven for 30 to 45 minutes or until browned and firm to the touch. Serve at once.

If prepared in individual baking dishes, turn out on warmed serving plates upside-down. Recipe makes 6 servings.



MAYTIME IS PARTY TIME. Here are two desserts for the young crowd to make and enjoy: a gayly colored Cranberry Maypole Parfait and Cranberry Peppermint Cream on angel cake.

## Serve New Potatoes New Way

Cook scrubbed, unpeeled just before serving. new potatoes with part Sau- Thicken liquid slightly with terne wine and canned bouil-cornstarch when potatoes are lon as liquid. Add finely done if you prefer a thicker chopped green onion and pars-sauce.

## Ring Around the Rosy Desserts Are Special

Let your children make the Maypole and the foods to go there-around! Two easy desserts for party time suggested here depend on the always popular cranberry.

Those children of grade school age will love getting the colorful Maypole parfaits ready for their friends.

Layers of cranberry sauce, orange sherbet, vanilla ice cream in tall glasses make a rainbow dessert of note.

### CRANBERRY MAYPOLE PARFAIT

- 1 can (1 lb.) whole cranberry sauce
- 1 pint vanilla ice cream
- 1 pint orange sherbet

Place heaping tablespoon whole cranberry sauce in bottom of parfait glasses. Spoon ice cream and orange sherbet in slanting layers over this sauce.

### Wonderful Flavor

Frosty prune shake is made this way: blend 1 1/2 cups bottled prune juice, 1 cup milk and 1/2 pint vanilla ice cream. Beat until frothy. Pour into chilled glasses and float spoonful ice cream on top.

A shake of nutmeg is an extra flourish. This makes 3 generous servings.

## TURKEY SALADS ARE LADIES' FARE

Turn these individual mold turkey-almond salads onto prettiest plates. Add spiced peaches, cranberry sauce and green beans and serve for ladies' luncheon.

To make salad: soften 1 1/2 tbs. plain gelatin in 1/4 cup cold water and dissolve in 1 (10 1/2 oz.) can heated condensed consommé. Stir in tablespoon instant minced onion and 2 tablespoons lemon juice.

Chill until slightly thickened; then whip until fluffy. Fold in 2 cups minced cooked turkey, 1/2 cup chopped almonds, 1/4 cup diced cucumber and 1 cup heavy cream, whipped. Mold in 6 individual molds. Serve on lettuce, garnished with parsley.

Eggs, eggs, eggs. Use them often for any meal of the day.



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The well-filled cookie jar is a must for hungry children—be they 10 or 30. Try these crisps for today fill-ups.

### GINGER CRISPS

- 2 cups sifted flour
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 1 tsp. cinnamon
- 1 tsp. ginger
- 1/2 cup soft butter
- 1/4 cups sugar
- 1 egg
- 1/4 cup molasses
- 1 cup whole bran cereal

Sift together flour, soda, salt and spices. Blend butter and 1 cup sugar; add egg and beat well.

Stir in molasses, sifted dry ingredients and whole bran cereal. Form dough into balls about 1-inch in diameter and roll them in remaining sugar. Place about 3 inches apart on ungreased baking sheet. Bake at 350 degrees about 15 minutes.

This yields about 5 dozen cookies, 3 inches in diameter.

### Cold, Cold, Cold

Milk to drink has much more taste appeal when it is cold, cold, cold. It should be delivered cold and kept cold. Take it from refrigerator just before serving.

Chill glasses in hot weather and if a pitcher is used, chill it also.

## Fruit Joins Cabbage for Good Merger

Coachella Valley grapefruit and grated cabbage may sound like an improbable combination, but it is a most agreeable one in Rosy Snowflake Molds.

The fine, clean tasting desert fruit, which is also harvested in Arizona, and crisp cabbage are held in tart, rosy-hued gelatin.

Cranberry juice cocktail gives the gelatin its lovely color and adds piquant flavor. These refreshing salad molds are particularly welcome with a rich entree such as roast pork or pot roast and gravy.

### ROSY SNOWFLAKE MOLDS

- 2 desert grapefruit
- 1 package (3 oz.) lemon gelatin
- 1 cup boiling water
- 1/4 cup cranberry juice cocktail
- 2 tablespoons lemon juice
- 1/2 teaspoon grated lemon rind
- 1 cup grated cabbage
- Crisp salad greens

Pare and section grapefruit. Dissolve gelatin in boiling water; blend in cranberry juice, lemon juice and rind.

Chill until mixture mounds on a spoon. Fold in grapefruit sections and cabbage. Turn into 6 (6 oz.) individual molds. Chill until firm. Unmold onto salad greens.

Lovely smooth Puertes (avocados) are here in heavy supply.



### TIPS FOR PIE-MAKERS

#### BE CONSISTENT

Always begin with Mrs. Singer's Prepared Pie Crust Mix and you'll always bake a perfect crust. It's guaranteed!

#### NEVER STIR

Add your hot liquid slowly while turning the mix with a fork. Toss aside moistened particles till liquid is evenly distributed.

#### USE WAX PAPER

Roll out your dough between two sheets of lightly floured wax paper. It eliminates sticking, takes less handling, makes a more tender crust.

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